

# Raifuku Yamadanishiki Junmai Ginjo



A sake from Raifuku brewery whose specialty is the use of flowers yeasts, also called "Hanakobo". Rice here is a Yamadanishiki, recognized as one of the best rice for sake and used for the best ginjo and daiginjo.

**A yeast from the flowers of "queen of the night" !**

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72cl - alc 16% vol.

Product Type: Sake Nihonshu  
Category: Junmai Ginjo  
Alcohol: Alc. 16% Vol.  
Format: 72cl bottle  
Producer: Raifuku Shuzo  
Region: Pref. of Ibaraki  
Rice type: Yamadanishiki  
Rice milling: 50%  
Tasting temp.: Cold  
Aromatic profile: Refreshing, floral

**About the brewery** : Located since three centuries in the Ibaraki region, in the north of Tokyo, the Raifuku brewery is located in a magnificent environment with very pure water coming from the Tsukuba mountains. Its speciality is developing yeast from flowers "Hanakobo" (hana for flowers and kobo for yeast). Therefore, from different flowers it produces a broad variety of yeast that are going to enable the production of very unique taste sakes.

**Delicious with** : Simply prepared dishes, raw fish, seafood and crunchy vegetables.